

County of Los Angeles CHIEF ADMINISTRATIVE OFFICE

713 KENNETH HAHN HALL OF ADMINISTRATION • LOS ANGELES, CALIFORNIA 90012 (213) 974-1101 http://cao.co.la.ca.us

Board of Supervisors GLORIA MOLINA First District

YVONNE BRATHWAITE BURKE Second District

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MICHAEL D. ANTONOVICH Fifth District

March 3, 2003

To:

Supervisor Yvonne Brathwaite Burke, Chair

Supervisor Gloria Molina Supervisor Zev Yaroslavsky Supervisor Don Knabe

Supervisor Michael D. Antonovich

From: David E. Janssen

Chief Administrative Officer

STATUS OF LEGISLATION TO REDUCE THE HOT HOLDING TEMPERATURE OF FOOD

On Tuesday, February 18, 2003, the Board voted to support legislation to lower the hot holding temperature for the retail food industry from 140 degrees Fahrenheit to 135 degrees Fahrenheit, and to report back to the Board by March 4, 2003 on the status of such legislation.

The County's Environmental Health Director is working with the California Conference of Directors of Environmental Health (CCDEH) to include this language in a Assembly Health Committee bill, which is awaiting introduction. That measure is sponsored by the California Uniform Retail Food Facility Law Review Committee (CRC). CCDEH appears supportive of the County's proposal, along with the California Restaurant Association, the California Grocers Association and the CRC group.

We will continue to keep you informed as this legislation moves forward.

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c: Executive Officer, Board of Supervisors County Counsel Department of Health Services

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